

Holiday Boxes

from Farm to Feast Catering

Visions of Sugar Plums

A beautifully packaged assortment of our house-made sweets to satisfy your every sugar craving! Want to make this interactive? Let us know and we can send the cookies plain with decorating supplies.

A great way to show client or employee appreciation, or to treat yourself to a basket of goodies. Packages range from \$50-\$125 and include sugar plums as well as your choices from our offerings. Need a vegan or gluten-free box? We can customize it for you!

Options:

- Rainbow Marzipan
- Linzer Cookies
- Chocolate Truffles
- Peppermint Bark
- Peppermint Marshmallows
- Holiday-themed Lollipops
- Hot Chocolate Mix
- Healthy Nutella
- Oat Bars with Blood Orange Marmalade
- Decorated Sugar Cookies
- Decorated Gingerbread Cookies



Eat, Drink, & Be Merry

Want to throw your holiday cocktail party virtually this year? Send out boxes of our house-made hors d'oeuvres and canapes. These boxes feature festive flavors from around the world and are curated to your tastes and dietary needs.

Fill your box with 5 choices from the options listed below for \$30 or ask for the deluxe package.

Ready-to-eat: Choose 5

- Rosemary Steak Bites on Potato
- Argentinian Hanger Steak w/ Truffle Vinaigrette
- Curry Chicken Salad on Cucumber
- Chicken Pesto on Socca
- VA Ham Biscuits with Mustard-Bourbon Sauce
- BLT Bites
- Thai Shrimp Lettuce Wrap
- Blinis Topped w/ Smoked Trout & Creme Fraiche
- Antipasto Skewers (vegetarian)
- Spanish Tortillas (vegetarian)
- Classic Deviled Eggs (vegetarian)
- Eggplant Caponata on Polenta (vegan)
- German Pretzel Bites with Mustard (vegan)
- Black Bean Guacamole Cups (vegan)
- Falafel Sliders w/ Lemon Tahini Spread (vegan)
- Roasted Root Vegetable Kabobs (vegan)
- Sweet Potato Rounds with Sundried Tomato Cashew Cream (vegan)

For further info email us at info@farmtofeastcatering.com

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It's a Wonderful Night

Have a virtual dinner party--Pamper your employees or guests with a three-course meal. Farm to Feast's signature seasonal food delivered and ready to go or ready to be reheated with instructions.

For \$40 a person, you can choose from all of the options listed below to create the perfect meal.

First Course- Choose 1:

Hearts of Palm Soup

Winter Salad



Main Course- Choose 1:

Salmon Biryani

Braised Short Rib

Maple Glazed Chicken with Caramelized Onions and Pears

Carrot Osso Bucco (vegan)

Sides- Choose 1 starch & 1 vegetable:

Rice

Mashed Potatoes

Roasted Root Vegetables

Artichoke Gratin

Garlic Greens

Brussels Sprouts

Broccoli and Cauliflower with Lemon and Garlic

Dessert-Choose 1:

Vegan Chocolate Mousse with Berries

Apple, Pear, and Cranberry Crostata with Whipped Cream

Jingle Bells & Whistles

Want to up your holiday game this year? Make sure your office party doesn't fall flat? Add some extra special touches to make sure everyone will stay Rockin' Around the Christmas Tree!

The Bar Package: Take your mixers and garnishes to the next level, and make insta-yummable drinks - just add the alcohol of your choice! \$65

-Pratt Standard Cocktail Syrups

-Dried garnishes/fruit

-Dehydrated blood oranges

-Flavored sugar for rim

-Candied mint

-Bitters

-Seltzers/Club Sodas

-Stirrers

-Mulling spices

-Cocktail list of recipes



Cheese is the New Candy:

With our Charcuterie House, you can make a castle the centerpiece of your holiday dinner, or can eat a cottage all by yourself. Whichever you choose, make sure to check the center of your structure for some post charcuterie dessert. \$350-\$475

Virtual Games:

Want to add some extra spice to your virtual holiday parties? Add on one of our interactive games- such as Memory customized to your company's industry, award certificates of fun, or an ugly sweater cookie decorating contest. These games can be added-on to any of our other packages.

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The 12 Courses of Christmas Meal

Looking for something really sumptuous?

Book our 12 Courses of Christmas meal!

We will create a customized menu
including all of these courses:

1. Hors d'oeuvres
2. Amuse-bouche
3. Soup
4. Appetizer
5. Salad
6. Fish
7. First Main Course
8. Palate Cleanser
9. Second Main Course
10. Cheese Course
11. Dessert
12. Mignardise (a bite-sized dessert)



This meal can also include holiday decorations!



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